



MORGAN

CRAFTING HIGHLANDS' HISTORY



2019 DOUBLE L PINOT NOIR, CLONE 114

<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>clone:</i>	114
<i>soil:</i>	CLAYEY CHUALAR LOAM (GRANITIC)
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	14.0%
<i>acidity:</i>	5.9 G/L
<i>ph:</i>	3.45
<i>cooperage:</i>	10 MONTHS IN FRENCH OAK; 50% NEW
<i>production:</i>	97 CASES
<i>retail price:</i>	\$65.00



PLACE

Located in the well-drained foothills above the Salinas Valley, the Santa Lucia Highlands Appellation is California's most distinctive region for growing terroir-driven wines. Strong afternoon winds and coastal fog originating from nearby Monterey Bay flow through the AVA, resulting in one of the longest growing seasons in North America.

Conscientiously farmed since the original plantings in 1997, today Morgan's Double L Estate Vineyard is the only certified organic vineyard in the Santa Lucia Highlands. Located at the northern end of the AVA, the vineyard's unique north-south row orientation provides optimal wind and sun exposure.

VINTAGE

The 2019 vintage commenced with bud break in late March, after a cold February and yearly precipitation 16% above average. Though the growing season started ten days late, temperatures were slightly warmer than average from April on, helping the vines to catch up. A rain event in May gave the vines an extra drink, though also increasing mildew concerns. The warm temperatures helped to achieve wines with great phenolic, acid, and flavor balance.

WINE

The grapes were hand picked and sorted in the vineyard, then sorted a second time at the winery before destemming. Whole berry fermentation started with native and cultured yeasts. After fermentation, the wine was transferred into 50% new French oak for ten months of aging.

Morgan's 2019 Double L Pinot Noir Clone 114 is rich yet energetic. Aromas of strawberry hard candy, rose water, and mocha are supported on the palate by flavors of red and black fruits, with a hint of espresso bean. This wine features a medium body framed by medium plus acidity and weightless tannins – an exquisite match for duck confit, lamb shank, or prime rib.